

FOOD SAFETY POLICY (USPH) DEFICIENCY NOTES - RECORD SHEET 14

USPH VESSEL SANITATION INSPECTION – SAN FRANCISCO 27TH JANUARY 2000 - STATEMENT OF CORRECTIVE ACTION

The following action has been taken to correct each of the deficiencies noted during the USPH sanitation inspection 27th January 2000 at San Francisco

Galley Rds Item No.	USPH Ref No.	Description	Item	Responsibility	Action to be taken and signed for on the deficiency signature sheet
9	3 *	The distribution system chlorine charts - for the period 12/27/99 to 01/04/00 indicate little fluctuation in the chlorine levels indicating a possible problem with the probe	PW system chlorine analyzer and chart recorder maintained, operated , and calibrated. Acceptable evidence of potability	CEO 1EO	Advice noted
5	7 *	Tiffanys Bar – There appears to be a leak from behind the counter foundation seeping onto the deck	Plumbing fixtures, supply lines, drain lines and drains installed and maintained in good repair	BSM 1EO	Repair request to be made and work carried out as required
3	11 *	Conservatory Buffet Cold Counter – Some of the sliced watermelon had a food temp of 45/50 degrees F. on the buffet. The platters of melon were not in good contact with the cubed ice beneath the platters	Practices and facilities provided to maintain product temperatures	SAP FOH Conservatory Manager	Conservatory Manager to ensure that his staff are aware that any items in the cold well must be nested in the ice within. A positive report to the DP Food & Bev to be made
1	19 *	Peninsular Restaurant – Several waiter staff were seen clearing tables (removal of soiled dishes and utensils) Then immediately serving patrons cereal, coffee and other food items without washing their hands	Hands washed and clean; good hygiene practised ; uniforms clean	Restaurant Managers	Retraining to occur, and main musters in both Restaurants are to restate the correct procedures and make positive reports to DP Food & Bev when this is carried out.
3	21 1	Main galley – The back panel of the Salamander oven was not completely sealed (open seam)	Non food contact surfaces designed, constructed, maintained, installed and located	Exec Head Chef 1EO	Repair request to be made and work carried out (Request made on the 28/01/00 work carried out on same)

1	21 *	Conservatory - Beverage stns, Technical stns below the coffee stns were unfinished with exposed wood and rough masonry. There was some mould growth in one of the spaces	Non food contact surfaces designed, constructed, maintained, installed and located	SAP FOH Conservatory Manager	Request for the internal spaces to be properly finished to be made to D. Strawford. Conservatory Manager to ensure that spaces are as clean as possible and to give a report to DP Food & Bev to this effect
8	21 *	Andersons Bar – One corner of door gasket split on the ice bin door	Non food contact surfaces designed, constructed, maintained, installed and located	BSM V/O	Repair request to be submitted and work carried out as requested
7	22 *	Andersons Bar – The lower wash arm in the warewashing machine did not rotate freely	Dishwashing and equipment washing facilities designed, constructed, maintained, installed, located and operated	BSM 1EO	Repair request to be submitted and work carried out as required
4	26 *	Conservatory Platehouse – The final sanitising rinse temperature on the conveyor warewash machine was only 153 degrees. The pumped rinse prior to the final sanitizing rinse was 165 degrees	Sanitizing rinse clean, of proper temperature, concentration and exposure time	SAP BOH 1EO	Machine went out of temp as inspected. Replacement solenoid fitted by 1EO
2	30 *	Main Galley Potash - Cutting boards stacked on top of one another after cleaning instead of air-dry. Several boards were still moist/wet	Proper storage, handling of clean/soiled equipment and utensils	SAP BOH D. Strawford	Mod request drawn up H requesting the installation of racks to make possible proper air drying
4	38 1	Main Galley – Deckhead outside aft beverage stn had an open seam making cleaning difficult	Decks, bulkheads, and deckheads clean, of proper construction, in good repair.	1EO	Request for tap weld made 28/01/00. Repair carried out on same day
5	38 *	Crew Galley – Ceiling s/s panel outside Potwash area had an open seam making cleaning difficult	Decks, bulkheads, and deckheads clean, of proper construction, in good repair.	1EO	Request for tap weld made 28/01/00. Repair carried out on same day
2	38 *	Conservatory Stbd – There were a few places where the coving was separated from the bulkhead deck juncture and was collecting	Decks, bulkheads, and deckheads clean, of proper construction, in good repair.	SAP FOH Conservatory Manager	Repair request submitted on 28/01/00. Work carried as required on same day.

		the bulkhead deck juncture and was collecting soil		Manager 1EO	required on same day.
6	38 *	Andersons Bar – The carpeting at the entry to the Bar next to the deck scupper was wet and stained	Decks, bulkheads, and deckheads clean, of proper construction, in good repair	BSM	Carpet to be cleaned, and UHD to be instructed in more care when washing down. Positive report to be made to the DP Food & Beverage when this is carried out
6	40 *	Crew Galley Platehouse – Excessive condensation on the clean side of the warewash machine	Decks, bulkheads, and deckheads clean, of proper construction, in good repair	1EO V/O	To investigate